



# ATWATER BREWERY DETROIT MENU

## SHAREABLES

### BAVARIAN SOFT PRETZEL BITES \$10

Served with Beer Cheese and Dirty Blonde Mustard.

*Suggested Pairing: Dirty Blonde*

### BIG OL' PRETZEL \$16

Served with Beer Cheese and Dirty Blonde Mustard.

### BEER CHEESE NACHOS \$10

House-Fried Tortilla Chips topped with Beer Cheese, Pico de Gallo, and Pickled Jalapeños. (Add Grilled Chicken, Beef, or Pulled Pork \$5, Bacon Jam \$4) Side of Sour Cream or Salsa \$1.00

*Suggested Pairing: D Light*

### BREWERY WINGS \$14

6 Jumbo Fried Wings, Served with a side of House Slaw and your choice of 1 Dipping Sauce on the side. VJP BBQ, Buffalo, Garlic Parmesan, Tropical Habanero. Side of Ranch .50 extra. *Note: due to the size of the wings, the item requires a longer preparation time.*

*Suggested Pairing: Atwater IPA*

### PIG WINGS \$12

5 Ham Shank's Fried and Tossed in Chefs Signature Rib Rub. Served with a Side of House Slaw.

*Suggested Pairing: Vanilla Java Porter*

### ATWATER FRIES \$12

Basket of our Seasoned Fries, Smothered in Beer Cheese and Topped with Bacon-Onion Jam and Jalapeños.

*Suggested Pairing: Dirty Blonde*

### FRIED CAULIFLOWER BITES (Non-Vegan) \$10

Battered Fried Cauliflower Bites with a Choice of Ranch or Buffalo Sauce

## SALADS

Add Grilled Chicken \$5

### MICHIGAN SALAD \$13

Hand-Cut Romaine, Dried Cherries, Candied Pecans, Slivered Apples, Red Onion, and Blue Cheese Crumbles served with Raspberry Vinaigrette.

### GREEKTOWN SALAD \$13

Hand-Cut Romaine, Beets, Onions, Kalamata Olives, Tomatoes, Cucumber, Pepperoncini, Feta, and Greek Dressing, served with Grilled Pita.

### CAESAR SALAD \$12

Hand-Cut Romaine, Garlic Croutons, Shaved Parmesan Cheese, Served with Caesar Dressing.

## HANDHELDS

Served with Kettle Chips. Add Fries for \$4  
Add Onion Rings or Side Salad for \$5.

### PUB BURGER \$14

1/4 lb. House-blended hamburger on Brioche with Lettuce, Tomato, Onion, Pickles, IPA Pub Sauce, and Cheddar Cheese.

*Suggested Pairing: Detroit City Juice IPA*

ADD Bacon \$2

ADD An Extra Patty \$4

Add Pretzel Bun \$2

Substitute Gluten Free Bun \$2

Substitute Beyond Burger \$4

### PULLED CHICKEN SANDWICH \$16

Slow Cooked Pulled Chicken, Bacon, Cheddar, Pickles, House-Made Carolina BBQ Mustard, Served on a Brioche Bun.

*Suggested Pairing: POG-O-LICIOUS IPA*

### GRILLED CHICKEN PESTO SANDWICH \$15

Marinated, Grilled Chicken with Pesto, Fresh Mozzarella, Lettuce, and Tomato, served on a Pretzel Bun.

*Suggested Pairing: D Light*

### FRIED CHICKEN CAESAR WRAP \$15

Fried Chicken Strips, Romaine, Garlic Croutons, Shaved Parmesan Cheese, dressed in Caesar Dressing and wrapped in a Flour Tortilla.

### CHIPOTLE BLT WRAP \$15

Bacon, Lettuce, Tomato, House Chipotle Ranch, Wrapped in a Flour Tortilla.

### TURKEY REUBEN \$16

Slow Roasted Pulled Turkey, Smoked Gouda, House Slaw, IPA Pub Sauce, Served on a Pretzel Bun

*Suggested Pairing: Atwater IPA*

### VJP PULLED PORK SANDWICH \$15

Slow Roasted Pulled Pulled Pork, VJP BBQ Sauce, Pickled Onions, Jalapenos on a Brioche Bun. Served with House Slaw on the side.

*Suggested Pairing: Atwater Brown Ale*

### ATWATER BRAT \$13

Dearborn bratwurst topped with Beer Cheese, Bacon-Onion Jam, and Jalapeños on a Pretzel Bun.

*Suggested Pairing: D Light*

### TRADITIONAL BRAT \$12

Dearborn Bratwurst topped with Sauerkraut and Dirty Blonde Mustard.

*Suggested Pairing: Detroit Pale Ale*



## BREWHOUSE FAVORITES

### CHICKEN TENDER PLATTER \$16

Fried Chicken Tenders with 2 Dipping Sauces (Buffalo, BBQ, Ranch, Garlic Parmesan, or Mango Habanero). Served with Fries and the option of House Slaw.

*Suggested Pairing: POG-O-LICIOUS IPA*

### WALLEYE DINNER \$18

Battered Walleye Fillet, Served with Fries, House Slaw, Served with Tartar Sauce and Lemon.

Limited Quantity: Ask your Server if Available.

*Suggested Pairing: D Light*

## SEASONAL OFFERINGS

### 313 QUESO DIP & CHIPS \$8

Beer Cheese and pico de gallo, with house made Tortilla Chips

**Add Ground Chorizo \$2**

### CUCUMBER FETA SALAD \$9

Cucumber, Tomato, Red Onion, Feta Cheese, Tossed in Golden Italian Dressing.

*Suggested Pairing: Little Petty Shandy*

### SOUTHWEST TACO SALAD \$15

House fried flour tortilla bowl, seasoned ground beef, Romaine lettuce, pico de gallo, shredded cheese, house made Chipotle Ranch.

**Add 2oz Sour Cream \$1**

**Add 2oz Salsa \$1**

## DETROIT DEEP DISH PIZZA

Add Gluten Free Flat Bread Crust \$3

Please Note, Allow 20-25 min for 4 Corner Dish Pizzas.

### CHEESE \$12

Red Sauce and Mozzarella.

*Suggested Pairing: Dirty Blonde*

### PEPPERONI \$13

Red Sauce, Mozzarella, and Pepperoni.

*Suggested Pairing: Atwater IPA*

### MARGHERITA \$14

Red Sauce, Fresh Mozzarella, sliced Tomato, Basil Pesto Drizzle, and Balsamic reduction. Served on Flat Bread Crust!

*Suggested Pairing: D Light*

### SMOKEHOUSE \$15

VJP BBQ Sauce, Mozzarella, Grilled Chicken, Bacon, and Red Onion.

*Suggested Pairing: Atwater Brown*

## VEGAN OFFERINGS

### BEYOND VEGAN BURGER \$16

Beyond Burger, Lettuce, Tomato, Onion, Pickle, Served on a Vegan Pretzel Bun.

### BEYOND VEGAN BRAT \$14

Beyond Vegan Sausage topped with Sauerkraut and Dirty Blonde Mustard.